

WELCOME to Divino Osteria, where Italy's rich culinary traditions blend seamlessly with the warmth of family!

Divino Osteria started as a dream by two Italian friends, Antonio & Gaetano, with a deep-rooted connection to the culinary heritage of Italy. Their passion goes beyond food & wine, creating an unforgettable Southern Italian wining & dining experience right here in Sydney.

'Divino' in Italian means 'divine' or 'heavenly,' often used to describe something extraordinary or of exceptional quality. It reflects the idea that the dining experience at our restaurant is not just about food but something sublime and memorable.

'Osteria' refers to a traditional Italian restaurant, typically more casual and focused on offering local, home-style dishes. Historically, Osteria's were gathering places for friends and family to enjoy simple, hearty meals together, with an emphasis on community and warmth. Together, 'Divino Osteria' embodies the essence of what we offer — A heavenly, welcoming place where you can savour the rich, authentic flavours of Southern Italy, rooted in tradition yet presented with modern flair..

We hope you relax and enjoy an unforgettable dining experience that feels like home!

Nel frattempo

Freshly shucked oyster, dill & pepper dressing. V, GF, DF	7ea
Homemade sea salt & herbs focaccia, anchovie butter.	11ea
Chef selection of Affettati, grissini and olives.	19pp

Antipasti

Burrata, smoked eggplant puree, pinenuts, carasau bread.	23
Zucchini flower gratin, buffalo ricotta, tomato chutney, stracciatella. V, GF	24
Calamari grigliati, salmoriglio, Calabrian chilli, sun-dried tomatoes. GF	28
Wild snapper crudo, blood orange, karkalla, colatura dressing, chives. GF	28

Pasta

Chitarra alla Nerano, zucchini alla scapece, caciocavallo. V	29
Lasagna, sausage ragù, broccoli puree, ricotta salata.	33
Carnaroli risotto, octopus ragù, smoked scamorza, black olive, capers. GF	35
Potato Gnocchi, basil & pistacchio pesto, coffin bay vongole.	37

Pizza

Margherita - San marzano tomatoes, fior di latte, basil, evo. V	24
Divino - Basil flavoured dough, fior di Latte, cherry tomatoes, basil. V	29
Gamberi - Confit garlic, feta cheese, zucchini, marinated prawns, cherry tomatoes.	29
Carbonara - Fior di latte, pecorino fonduta, pancetta, egg yolk cream, pepper.	28
Salumi - San Marzano tomatoes, fior di latte, mild salami, sausage, pancetta, onions.	28
Funghi - Fior di latte, truffle paste, mixed mushrooms. V	29
Vegetariana - San Marzano tomatoes, fior di latte, eggplant, zucchini, capsicum. V	27
Diavola - San Marzano tomatoes, fior di latte, hot salami, stracciatella, chilli honey.	27
Prosciutto - San Marzano tomatoes, fior di latte, rocket, prosciutto, burrata, balsamic.	34

Secondi

Spatchcock alla diavola, chilli sauce, rosemary, mushrooms. GF	42
Line caught blue eye cod, peperonata, caper berries, olives. GF, DF	44
250g Riverine MBS2+ Sirloin, sautéed friarielli, burnt lemon. GF, DF	57

Contorni

Roasted potatoes, rosemary, salt. V, GF, DF	11
Broccolini, olives, pecorino romano. V, GF	13
Baby cos lettuce, yogurt & honey dressing, walnuts, dill. V,	13

Dolci

Affogato, amaretto, liqueur, café	14
Pizza, biscoff, strawberries, walnuts	16
Tiramisu Divino	16
Selezione di formaggi, fruits, carasau bread, honey	34

Gluten Free pasta and pizza available on request, we strive to source all our ingredients locally with a focus on seasonality and sustainability